ITEM #: DISH MACHINE 180⁰F/82⁰C Rinse  
Quantity: One (1)  
Manufacturer: Champion  
Model No.: 66 Pro VHR  
Pertinent Data: Right to Left  
Utilities Req’d: 480V/3PH; 62.0A; 1/2” HW; 1/2” CW; 1-1/2” IW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set-in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide a Ventless Heat Recovery high temperature rack conveyor dishwashing machine.  
4. Equip unit with top mounted Prodigy HMI user interface controls with proactive maintenance software.  
5. Provide built in 21KW electric booster heater, and built-in rinse booster heater pump.  
6. Provide single point electrical connection.  
7. Provide electric tank heat.  
8. Provide Table Limit Switch unmounted to be mounted onto Item #, Clean Dish Table.  
9. Provide automatic tank fill.  
10. Provide perpetual rack advance system, with intuitive jam alert, and drive protection.  
11. Provide single piece stainless steel upper and lower wash arm manifolds.  
12. Provide 20” vertical clearance through the machine.  
13. Provide enclosure panels (front and sides).  
14. Provide unit with a water Hanner Kit.  
15. Provide Drain Tempering Kit.  
16. Provide unit with ION scale prevention device.  
17. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.